

HERON HILL
WINERY



Heron Hill Winery
2012 SEMI-SWEET RIESLING



Acidity: 6.9 g/L

Alcohol: 11.5%

Sugar: 3.8%

pH: 3.07

Harvest Notes: *Average 19 degrees Brix at Harvest*

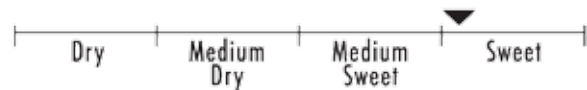
Harvest Date: *Sept. 21-Oct. 1, 2012*

Bottling Date: *July 9-11, 2013*

Release Date: *April 28, 2014*

Appellation: *Finger Lakes*

Fermentation: *Stainless Steel, no malolactic fermentation.*



WINE CHARACTERISTICS

Our Semi-Sweet Riesling is comparable in sweetness levels to German Spätlese Rieslings. Gooseberry and slate aromas are present at first on the nose, followed by bright scents of yellow peach, honey and lemon verbena. This wine's fresh acidity balances the sweet flavors of candied lemon zest and pear nectar.

It's easy-drinking, and finishes soft and smooth on the palate.

FOOD PAIRINGS

Enjoy with spicy and tangy dishes like Pork Vindaloo, or roasted meat & pineapple. It would also complement Thai mussels or crab rangoons. Serve with peach or pear sorbet as a light dessert. For a cheese board pairing, try with sharp cheddar and creamy Brie along with peach chutney.

